

Travel Trade Rates and menus 2008-2009



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What's Included:-

Menus are all inclusive – the price you see is the price you pay

These menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates are updated 30/08/2008, valid to 30/09/09

We reserve the right to amend menu content whenever necessary

For all enquiries please contact:-

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Non – Premium Time Menu 1 2008-2009



2 courses £13.00 / 3 courses £16.50

Bruschetta al pollo

Country bread topped with chicken, mascarpone cheese and basil served on mixed salad with cherry tomato

Insalata della casa

Simply delicious! Our own house salad of fresh mixed leaves, crispy pancetta bacon, avocado, plum tomatoes and goats' cheese, drizzled with Italian dressing

Zuppa del giorno

Soup of the day served with ciabatta bread

Penne all' Arrabbiata

Penne pasta with spicy tomato sauce, chilli, garlic and parmesan cheese

Spaghetti carbonara

Cooked spaghetti, tossed with a sauce of sautéed pancetta bacon, eggs, cream and Grana Padano cheese

Risotto alla Paesana

Chicken, mixed wild mushrooms and tarragon in a creamy risotto

Tartufo Nero

Rich Italian ice cream bombe dusted with cocoa powder and toasted nuts served with raspberry sauce

Torta di Limone

Tangy lemon tart with raspberry coulis and mascarpone

Waffle con gelato

Belgian waffle served warm with a ball of vanilla ice cream and chocolate sauce

Non – Premium Time menu 2 2008-2009



2 courses £14.95 / 3 courses £18.95

Risotto paesana

A creamy chicken and wild mushroom risotto finished with tarragon, mascarpone and matured Grana Padano cheese

Zuppa del giorno

Soup of the day served with ciabatta

Funghi al forno

Field mushroom topped with sautéed mushrooms with cream and gorgonzola cheese

Insalata Sarda

Roasted chicken with cos lettuce, artichokes, goats cheese, red pepper dressing and Sardinian crisp bread

Giganti con ricotta e asparagi

Egg tortelloni filled with ricotta, asparagus and grana padano cheese tossed in lemon and rocket sauce

Spaghetti Bolognese

Our rich pork and beef ragout tossed with spaghetti

Torta di Limone

Tangy lemon tart with raspberry coulis and mascarpone

Gelato alla vaniglia e slasa al cioccolato

Two balls of Vanilla ice cream topped with chocolate sauce and a wafer biscuit

Tartufo Nero

Rich Italian ice cream bombe dusted with cocoa powder and toasted nuts served with raspberry sauce

Premium Time Menu 3 2008-2009



2 courses £21.50 / 3 courses £25.50

Price includes a 175ml glass of house wine

Mozzarella alla Caprese

Buffalo mozzarella served with thinly sliced plum tomato, basil and extra virgin olive oil

Zuppa del giorno

Soup of the day served with ciabatta

Crostini al caprino

Grilled goat's cheese on toasted country bread, roasted peppers, rocket and pesto

Scallopina di maiale Milanese

Pan fried pork escalope coated with fine bread crumbs served with lemon and spaghetti in tomato sauce

Risotto verde

Risotto with asparagus, leeks, mange tout, peas, courgette and pesto

Fuzilli pescatore

Fusilli pasta with mussels, prawns and squid covered in a subtly piquant white wine chilli, tomato and basil sauce

Torta di Limone

Tangy lemon tart with raspberry coulis and mascarpone cream

Coppa alla vaniglia

Two balls of vanilla ice cream topped with chocolate sauce and wafer biscuit

Italian Tiramisù

Mascarpone cream and Italian sponge fingers soaked in coffee. Dusted with cocoa powder

Filter Coffee

Premium Time Menu 4 2008-2009



2 courses £24.50 / 3 courses £29.00

Price includes a 175ml glass of house wine

Calamari fritti

Deep fried calamari rings served with lemon mayonnaise

Cesare con pollo

Classic Cesar salad with char-grilled chicken breast, cos lettuce, Cesar dressing, shaved grana padano and croutons

Tagliere di salumi misti alla Bolognese

Selection of cured Italian meats served with tigelle bread and lime preserve

Pollo Milanese

Chicken escalope in a crispy coating of ciabatta breadcrumbs and Parmesan cheese. Served with Genovese pesto and spaghetti pomodoro

Risotto marinara

A spicy seafood risotto with mussels, king prawns and squid in a tomato, chilli and white wine sauce

Filetto di salmone alla griglia

Char grilled salmon fillet with lemon butter and chives, served with new potatoes and green beans

Tartuffo nero affogato

Rich chocolate ice cream bomb coated with cocoa powder and toasted nuts served with raspberry sauce

Torta di limone

Tangy lemon tart with raspberry coulis and mascarpone

Mocha latte cheesecake

Creamy vanilla, coffee and chocolate chip cheesecake

Filter Coffee

Vegetarian Options Menu 2008-2009



VEGETARIAN OPTIONS

Mozzarella alla Caprese

Buffalo mozzarella served with thinly sliced plum tomato, basil and extra virgin olive oil

Crostini al caprino

Grilled goat's cheese on toasted country bread, roasted peppers, rocket and pesto

Funghi al forno

Field mushroom topped with sautéed mushrooms with cream and gorgonzola cheese

Penne all' Arrabbiata

Penne pasta with spicy tomato sauce, chilli, garlic and parmesan cheese

Risotto Verde

Risotto with asparagus, leeks, mange tout, peas, courgette and pesto

Fusilli primavera

Pasta spirals with peas, cherry tomatoes, mushrooms, asparagus, green beans and Genovese pesto